

# KITCHEN GALLERY MENU

\$80PP

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Steamed KI oyster, swordfish belly bacon, mustard greens  
Confit garlic steamed bun, spring onion oil

Kangaroo tataki, miso and bone marrow emulsion, sunrise lime, puffed rice

Edamame, kung pao dressing, toasted sesame  
Chargrilled barramundi belly, red kosho dressing, togarashi

(Additional KI lobster dumpling miso soup \$20pp)

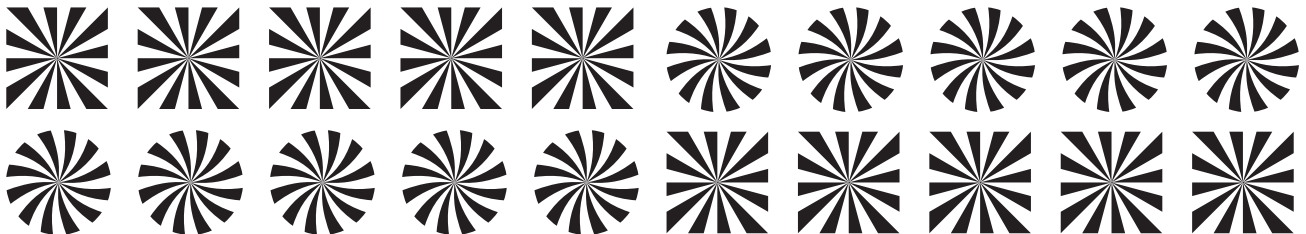
Chicken rice roulade, wok fried greens, ginger chilli sauce

Grilled SA king prawn, laksa, chilli jam, noodles

Red braised pork hock, soy pickled egg, crispy chilli  
Cucumber worm salad

(Mud crabs available via prebooking at \$160/kg)

Fired shiitake mushroom parfait, burnt miso caramel  
Petits fours



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This menu has been proudly curated by Bonnie & Jamie Steele and the Singapore Circus team.